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 Responsibility

TCRS launches responsible seafood knowledge-sharing hub

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By Responsible Seafood Advocate

The Center for Responsible Seafood is the brainchild of GAA/GSA founder George Chamberlain

The Center for Responsible Seafood (**TCRS** (<https://responsibleseafood.org/>)) has launched the TCRS-Hub, a knowledge-sharing platform for collaboration on issues related to the social and environmental responsibility of seafood production.

TCRS-Hub (<https://tcrs-hub.mn.co/>) is a network of communities for knowledge sharing about responsible, regenerative seafood practices. The beta version of TCRS-Hub includes directories of colleagues and suppliers, repositories of information, discussion forums and other tools.

“In-person events are an ideal way to foster a sense of community, but they are limited by the impracticalities of travel, especially during these difficult times. Besides, gone are the days when attending a conference for two or three days once a year was enough to stay abreast of developments,” said George Chamberlain, president of TCRS and president of the Global Seafood Alliance. The *Responsible Seafood Advocate* is a GSA publication.

“Online access enables large, diverse engagement anytime, 365 days a year, but it also introduces a cacophony of unfettered opinions. Some would argue that social media has created unprecedented divisiveness and a need to digitally detox. An alternative is to develop cohesive communities focused



The Center for Responsible Seafood's TCRS-Hub is designed for collaboration on socially and environmentally responsible seafood production. Photo by George Chamberlain.

on specific topics with a culture of inclusion, acceptance and empathy. Such communities are a place to come together to gain strength and confidence from each other and feel part of a larger, more empowered force for change."



<http://info.globalseafood.org/goal-2022-save-the-date>

Seafood professionals around the world are invited to visit the TCRS-Hub and join to contribute expertise and ideas, seek information, access a directory of product and services suppliers, and more. Continuing professional development courses are added each month, and there will be a weekly series from chefs regarding their seafood sourcing practices and creative recipes.

Follow the Advocate on Twitter [@GSA_Advocate](https://twitter.com/GSA_Advocate) (https://twitter.com/GSA_Advocate).

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